

# Dinner Selections

**SPINACH SALAD 18**

Baby spinach + cabbage with crisp apple chips, sun-dried cranberries, raisins, canadian goat cheese, almonds, sliced apricots and fried prosciutto, finished with a curried raisin vinaigrette

**CAESAR SALAD 18**

Fresh romaine with crisp bacon, croutons, shaved asiago cheese tossed in our house-made caesar dressing

**CAPRESE BURRATA 26**

Fresh buttery burrata cheese on a bed of arugula. Served with confit tomato, extra virgin olive oil, balsamic reduction and a red onion + lemon vinaigrette with focaccia bread

**NACHOS 23**

Traditional baked nachos layered with pico de gallo, jack + cheddar cheese, olives, jalapeno peppers and green onions, served with sour cream + salsa

**TACO DIP 20**

Roasted garlic infused refried beans layered with a spiced cream cheese and tomatoes. Topped with cheese, black olives and green onions. Served with naan and corn tortillas

**CRAB CAKES 24**

Two house-made crab cakes topped with fresh pico de gallo and cajun aioli

**DYNAMITE LUMPIA ROLLS 18**

Seasoned and spiced ground chuck with canadian white and cheddar cheese. Wrapped in a lumpia sheet then rolled and fried. Served with our house made tangy infused aioli

**DUCK BOMBS 21**

Smoked duck, roasted red pepper and smoked gouda, encased in prosciutto. Grilled and served warm on a balsamic reduction

**FALAFEL 19**

Curried cauliflower, potato + chick pea falafels with pickled red onions, drizzled with a yogurt raita. Served on a bed of cilantro curry quinoa

**WINGS 22**

Traditional dusted wings, served with fries, carrots + celery  
Spicy Buffalo sauce / Old Bay dry spice / Chipotle Mango dry spice / BBQ

**BOARDWALK BBQ BURGER 23**

Our half pound AAA sirloin burger topped with smoked cheddar cheese, lettuce, bacon, tomato and our signature BBQ sauce, served on a classic burger bun.

**TUNA POKE 24**

Fresh chopped vegetables with diced ahi tuna, mixed in our house made poke sauce. Served over ginger + lime rice pilaf with naan bread

**BEER BATTERED HADDOCK 24**

Haddock dipped in our signature, house-made beer batter, fried crisp and served with coleslaw and tartar sauce

**LAMBORGHINI BURGER 27**

Ground new zealand lamb mixed with crumbled feta cheese, kalamata olives, fresh tomato, onion and peppers, topped with a dill sour cream and fresh cucumber wheels, on a brioche bun

**DONKATSU HANDHELD 22**

Mini Korean style fried pork cutlets with our house made katsu sauce. Served with a roasted garlic aioli on a classic hamburger bun with kimchi.

**TERIYAKI BAKED CHICKEN THIGHS 34**

Marinated in honey + soy, served with ginger lime rice pilaf and a medley of vegetables

**KOREAN FIRE NOODLES 36**

Korean style fried pork cutlet + stir fried broccoli with carrot ribbons, sliced red onion, green onion, juanita peppers, green peppers and shaved cabbage. Tossed in our house made gochujang sauce and chow mein noodles

**BROCCOLINI CHICKEN PAPPARDELLE 36**

Sautéed baby broccolini, chicken breast, juanita peppers, fried kale and garlic chips tossed in pappardelle noodles and an asiago veloute sauce

**CEDAR PLANKED SALMON 39**

Atlantic salmon, oven baked with a walnut crust, caramelized lemon + honey butter. Served with a daily fresh vegetable + starch feature

**10 oz NEW YORK CUT AAA STRIP LOIN 56**

Taken from the marbled larger end of the short loin, a consistent high quality cut. Seasoned and grilled to your preference

*Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness, especially if you have a medical  
condition.*

Fluid  
boardwalk patio and grill



# Cocktails +

|  |    |
|--|----|
| <b>STRAWBERRY LEMONADE</b>   | 17 |
| captain morgan rum, prosyro strawberry, fresh lemon juice                            |    |
| <b>WHITE SANGARIA FOR TWO</b>  | 34 |
| captain morgan rum, white wine, campari, lime juice, prosyro strawberry, fresh fruit |    |
| <b>PALOMA DEL SOL</b>  | 18 |
| tromba tequila, grapefruit juice, prosyro mango                                      |    |
| <b>RASPBERRY SMASH</b>   | 17 |
| dillon's vodka, prosyro elderflower + raspberry, fresh lemon juice, soda             |    |
| <b>MANGO MULE</b>  | 18 |
| dillons rye whiskey, ginger beer, prosyro mango, fresh lime juice                    |    |

All cocktail prices represent a 1.5oz, 2oz or 3oz pour  
All cocktails are hand-crafted using freshly squeezed lemon and lime juices

|  |    |
|--|----|
| <b>CRAFTY ELK ORGANIC HARD JUICE</b>           | 10 |
| Various flavours. inquire about todays options |    |
| <b>WHITE CLAW TALL CANS</b>                    | 10 |
| Various flavours. inquire about todays options |    |
| <b>SOMERSBY CIDER, BRICKWORKS BATCH 1904</b>   | 10 |
| Classic apple flavour                          |    |

# Beer

## Ontario Craft Brews

|   |    |
|---|----|
| FULL BEARD BREWING The Bearded Prospector Cream Ale IBU28, Timmins    | 11 |
| FULL BEARD BREWING On the Banks of Mattagami Brown Ale IBU31, Timmins | 11 |
| NORTHERN SUPERIOR Gitche Gumee Double IPA IBU80, Sault Ste. Marie     | 11 |
| NORTHERN SUPERIOR Light Lager IBU20, Sault Ste. Marie                 | 11 |
| NORTHERN SUPERIOR Flying Canoe Marzen IBU30, Sault Ste. Marie         | 11 |
| NORTHERN SUPERIOR Hound Town Golden Ale IBU30, Sault Ste. Marie       | 11 |

All draught prices represent an 18oz pour

## Bottled + Canned Selections

|  |      |
|--|------|
| Bud Light, Coors Light, Canadian, Michelob Ultra | 8.50 |
| Stella Artois, Heineken, Corona, Heineken Silver | 9.50 |
| Guinness Stout, Feature Tall Can                 | 9.50 |

# Wine

|  | 5oz | 8oz | B  |
|--|-----|-----|----|
| VINELAND Chardonnay 2023 Niagara ON                          | 13  | 19  | 58 |
| FLAT ROCK Riesling 2023 Niagara ON                           | 14  | 20  | 62 |
| LURTON LES FUMES Sauvignon Blanc 2023 France                 | 13  | 19  | 58 |
| VILLA MARCHESI Pinot Grigio 2023 Friuli-Venezia Giulia Italy | 14  | 20  | 62 |
| BERTIOLO Pinot Grigio 2023 Friuli-Venezia Giulia Italy       | 14  | 20  | 62 |
|  | 5oz | 8oz | B  |
| TAWSE Rosé 2021 Niagara ON                                   | 14  | 20  | 62 |
|  |     |     |    |
| VINELAND Cabernet Merlot 2023 Niagara ON                     | 13  | 19  | 58 |
| FRESCOBALDI CASTIGLIONI Chianti 2023 Italy                   | 13  | 19  | 58 |
| FROGPOND FARM Cabernet Franc 2018 Niagara ON                 | 15  | 21  | 64 |
| CHATEAU DU TRIGNON Cotes du Rhone 2022 France                | 16  | 22  | 68 |
| HUMBERTO CANALE Malbec 2022 Patagonia Argentina              | 17  | 23  | 72 |
| FLAT ROCK CELLARS Pinot Noir 2023 Niagara ON                 | 16  | 22  | 68 |

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